

Week 8 Michaelmas Term ~ Hall Menu 2015

MENU – JCR & MCR

	<i>Monday</i>	<i>Tuesday</i>	<i>Wednesday</i>	<i>Thursday</i>	<i>Friday</i>	<i>Saturday</i>	<i>Sunday</i>
Breakfast <i>8.00 – 10.00am</i>							
Lunch <i>12.30 - 1.30 pm</i>	Pan-Fried Chicken with Smoked Paprika, Red Pepper & Sour Cream Sauce Hongroise Potatoes	Pulled Pork Shoulder with Smoky BBQ Sauce, Apple & Red Onion Cole Slaw & Ciabatta Sauté Potatoes	Beef Casserole Beef Chilli Chilli Bulgur Wheat Pilaf	Maple-Glazed Gammon with Parsley Sauce Roast Potatoes	Smoked Haddock Fishcakes with Mango & Pineapple Salsa Chips	<u>ST HUGH'S BRUNCH</u> 10.30-1.30 EGG, BACON SAUSAGE, TOMATO, BAKED BEANS, HASH BROWNS, MUSHROOM & TOAST	Honey Glazed Roast Chicken Breast with Gravy Roast Potatoes
Pasta Sauce of the day	Creamy Mediterranean Sauce	Blue Cheese Sauce	Tomato & Basil Sauce	Mushroom Sauce	Smoked Bacon Crème Fraiche Sauce		Black Olive, Capers & Parsley
Vegetarian Choice	<i>Chestnut Mushroom & Herb Risotto</i>	<i>Roast Vegetable en-Croute with Tomato & Herb Sauce</i>	<i>Cheese Tortellini in a Red Pepper Sauce</i>	<i>Tomato, Red Onion, Basil & Cheese Quiche</i>	<i>Quorn Escalope with Mango & Pineapple Salsa</i>	TEA & COFFEE	<i>Macaroni Cheese & Tomato Bake</i>
Dinner <i>6.00 - 7.15 pm</i>	Cottage Pie Sausage Rings Onion Gravy Jacket Wedges Mixed Leaf Salad	MCR Christmas Formal No Early Hall	Spicy Lamb Nachos Saute Potatoes	Chicken Fajita with Soured Cream Parmentier Potatoes Leaf Salad	Turkey Chasseur Spicy Fries Mixed Leaf Salad	Roasted Salmon Fillet with a Tomato & Basil Sauce New Potatoes	Slow-Cooked Lamb with Cannellini Beans, Olives & Coriander Rice
Vegetarian Choice	<i>Tomato Macaroni Cheese Bake</i>		<i>Spicy Quorn Nachos Bake</i>	<i>Vegetable Fajita with Soured Cream</i>	<i>Spinach & Mushroom Ciabatta Bake</i>	<i>Cheese Tortellini with Tomato & Basil Sauce</i>	<i>Roast Vegetable Lasagne & Garlic Bread</i>

(N) - Nut content

Soup of the Day, Vegetables, Pasta, Jacket Potatoes and Assorted Sweets Served Daily